



USER MANUAL

Gas Step Up Hot Plate



**MODELS: CK-HPSU212, CK-HPSU424,
CK-HPSU636**

06 / 2017



IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or parts, this information is required.

Model Number

Serial Number

Date Purchased



WARNING: For your safety, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliances. Keep the area free and clear of combustibles. (See ANSI Z83. 14B, 1991).



WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the installation operating and maintenance instructions thoroughly before installing, or servicing this equipment.



WARNING: Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas. Safety information can be obtained from your local gas supplier.



CAUTION: These models are designed, built, and sold for commercial use only. If these models are positioned so the general public can use the equipment, make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.



GAS PRESSURE

The appliance and its individual shutoff valve (to be supplied by user) must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.45 kPa).

The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.45 kPa).



WARNING: A factory authorized agent should handle all maintenance and repair. Before doing any maintenance or repair, contact your authorized service representative.



Congratulations on your purchase of CPG commercial cooking equipment. CPG takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully.

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LOCATION OF DATA PLATE

The data plate is located on the side panel.

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

Equipment should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

A) Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.

B) If concealed damage or loss is not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

Installation should be performed by a qualified installer who thoroughly read, understands and follows these instruction.

If you have questions concerning the installation, operation, maintenance or service of this product, visit Cooking Performance Group's website at www.CookingPerformanceGroup.com.

SAFETY PRECAUTIONS



DANGER: This symbol warns of imminent hazard which will result in serious injury or death.



WARNING: This symbol refers to a potential hazard or unsafe practice, which could result in serious injury or death.



CAUTION: This symbol refers to a potential hazard or unsafe practice, which could result in minor or moderate injury or product or property damage.



NOTICE: This symbol refers to information that needs special attention or must be fully understood even though not dangerous.



NOTICE: This product is intended for commercial use only. Not for household use.



NOTICE: Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc., states in its NFPA96 latest edition that local codes are "Authority Having Jurisdiction" when it comes to requirement for installation of equipment. Therefore, installation should comply with all local codes.



GENERAL INSTALLATION INSTRUCTIONS

Ensure gas supply and gas type, as shown on unit nameplate, match.

Unit installation must conform with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, the National Gas Installation Code, CSA-B149.1, or the Propane Installation Code, CSA-B149.2 as applicable and in accordance with local codes.

Screw legs into the permanently fastened nuts on the four corners of the unit and tighten by hand. Level the unit by turning the adjustment screw at the bottom of each leg. Do not slide unit with legs mounted, lift if necessary to move unit.

Pipe threading compound must be resistant to the action of liquefied petroleum gases.

Caution: DO NOT use an open flame to check for leaks. Check all gas piping for leaks with a soap and water solution before operating unit.

THESE UNITS ARE SUITABLE FOR INSTALLATION ON NON-COMBUSTIBLE SURFACES ONLY.

Combustible clearances:

6" sides (152 mm) 6" rear (152 mm) 4" floor (102 mm)

Noncombustible clearances:

0" sides (0 mm) 0" rear (0 mm) 4" floor (102 mm)

Do not obstruct the flow of combustion and ventilation air, under the unit by the legs or behind the unit by the flue.

Adequate clearance for air openings into the combustion chamber is required. Do not place objects between the bottom of the unit and the counter top.

There must be adequate clearance for removal of the front panel. All major parts except the burners are removable through the front if the gas line is disconnected.

SPECIFICATION AND DIMENSIONS

MODEL	WIDTH IN. (MM)	DEPTH IN. (MM)	HEIGHT IN. (MM)	# OF BURNERS	BTU/PER NAT/LP	TOTAL BTU/ Hr	W.C. IN.
CK-HPSU212	12(305)	26.8(680)	18.9(480)	2	30,000	60,000	6/10
CK-HPSU424	24(610)	26.8(680)	18.9(480)	4	30,000	120,000	6/10
CK-HPSU636	36(915)	26.8(680)	18.9(480)	6	30,000	180,000	6/10

Note: regulator – 75mm/3.25 inch depth. Dimensions above do not include regulator.

CONVERSION

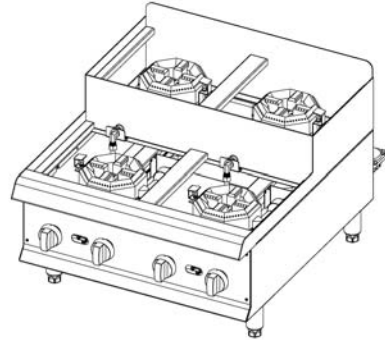
Instructions are for conversion from Natural Gas to Propane (L.P.) on all models. The conversion should be done before connecting the unit to the gas supply.

Units are shipped from the factory equipped for use with natural gas. Orifices necessary for LP (propane) are provided in a bag tied to the valve on the front panel.

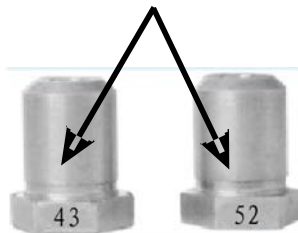
1. Remove the trivets from the top of the appliance.



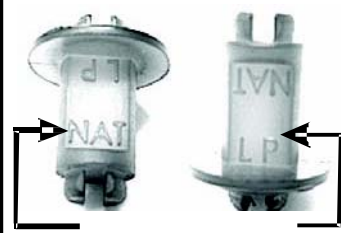
2. Remove the burner from the top of the gas pipe.



Note: Unit Number on side of orifice fittings.



Plastic Insert



3. Replace the orifice fittings into the valve.

4. Install the front panel knobs

Regulator with brass cap



L.P Position of insert



5. Before installing the regulator, unscrew the octagonal cap up, you can read (NAT) on the plastic insert out of the cap, flip it over and snap back in

6. Continue with installation.

LIGHTING INSTRUCTIONS

Lighting pilot

The pilot light on the appliance has been set at the factory. A screwdriver may be required for the first lighting to adjust the flame for your elevation.

1. Turn off the manual valve and wait 5 minutes to clear the gas.
2. Turn all knobs to the "OFF" position.
3. Hold an ignition source (match) at the pilot. When the flame is established, remove the ignition source.
4. Turn the burner knobs to "ON". If the burner does not ignite, promptly open the pilot valve more. If the pilot flame appears larger than necessary, turn it down and reset burner ignition. The pilot flame should be as small as possible but large enough to guarantee reliable ignition of the burners when the knobs are turned to "ON".

Lighting main burner

To light burner, turn knob to "ON." Then back off to the desired flame level. The range of adjustment is virtually infinite between "ON" and "OFF".

Main burner air supply:

1. For efficient burner operation, a proper balance of gas volume and primary air supply must be maintained which will result in complete combustion. Insufficient air supply results in a yellow streaming flame. Primary air supply is controlled by an air shutter on the front of the burner.
2. Loosen the screws on the front of the burner and adjust the air shutter to eliminate the yellow tips of the burner flame. Lock the air shutter in place by tightening the screws.

CAUTION

All burners are lit from constantly burning pilots. Turning the valve to the desired flame height is all that is required to put the unit in service.



Do not permit fans to blow directly at the unit. Wherever possible, avoid open windows next to the units' sides or back. Avoid wall type fans which create air cross-currents within a room.

It is also necessary that sufficient air should be allowed to enter the room to compensate for the amount of air removed by any ventilating system. Otherwise, a subnormal atmospheric pressure will occur, affecting operation and causing undesirable working conditions.

A properly designed and installed hood will act as the heart of the ventilating system for the room or area in which the unit is installed, and will leave the unit independent of changing draft conditions.

All valves must be checked and lubricated periodically. This must be done by an authorized service representative in your area.

CLEANING & MAINTENANCE

CAUTION: Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish of your unit,  marring it's appearance and making it susceptible to dirt accumulation. Do not use steel  wool, other abrasive cleaners or cleaners/sanitizers containing chlorine, iodine, ammonia or bromine chemicals as these will deteriorate the stainless steel and glass material and shorten the life of the unit.

Daily



1. Thoroughly clean back, sides, top and front of unit.
2. Clean grates daily.

Weekly

1. Clean unit thoroughly. Clean stainless steel or chromed surfaces with a damp cloth and polish with a soft, dry cloth. A detergent may be used for cleaning. To remove discolorations, use a non-abrasive cleaner.
2. To clean the drip pan: remove the drip pan by grabbing the handle and pulling it out of the opening in the front panel. To replace the pan, reverse this procedure.
3. Burner air shutter openings must be kept clean. Main burner ports must be kept clean. To clean burners, boil them in a strong solution of lye water for 15 to 20 minutes. Then either brush with a wire brush or clean gas ports with a sharp-pointed metal instrument to ensure open ports.



Attack tough grease, oil, and carbon with this ready to use carbonizer and degreaser. Its unique formula is designed to clean ovens, grills, hoods and a wide variety of other surfaces.

CAUTION: Clean the regulator at least once a month. Make sure the vent opening is open  and not blocked in any way. Failure to do so will cause variations in pressure. Your unit will not function as well and it could shorten the life of the product. 

SERVICE /REPAIR

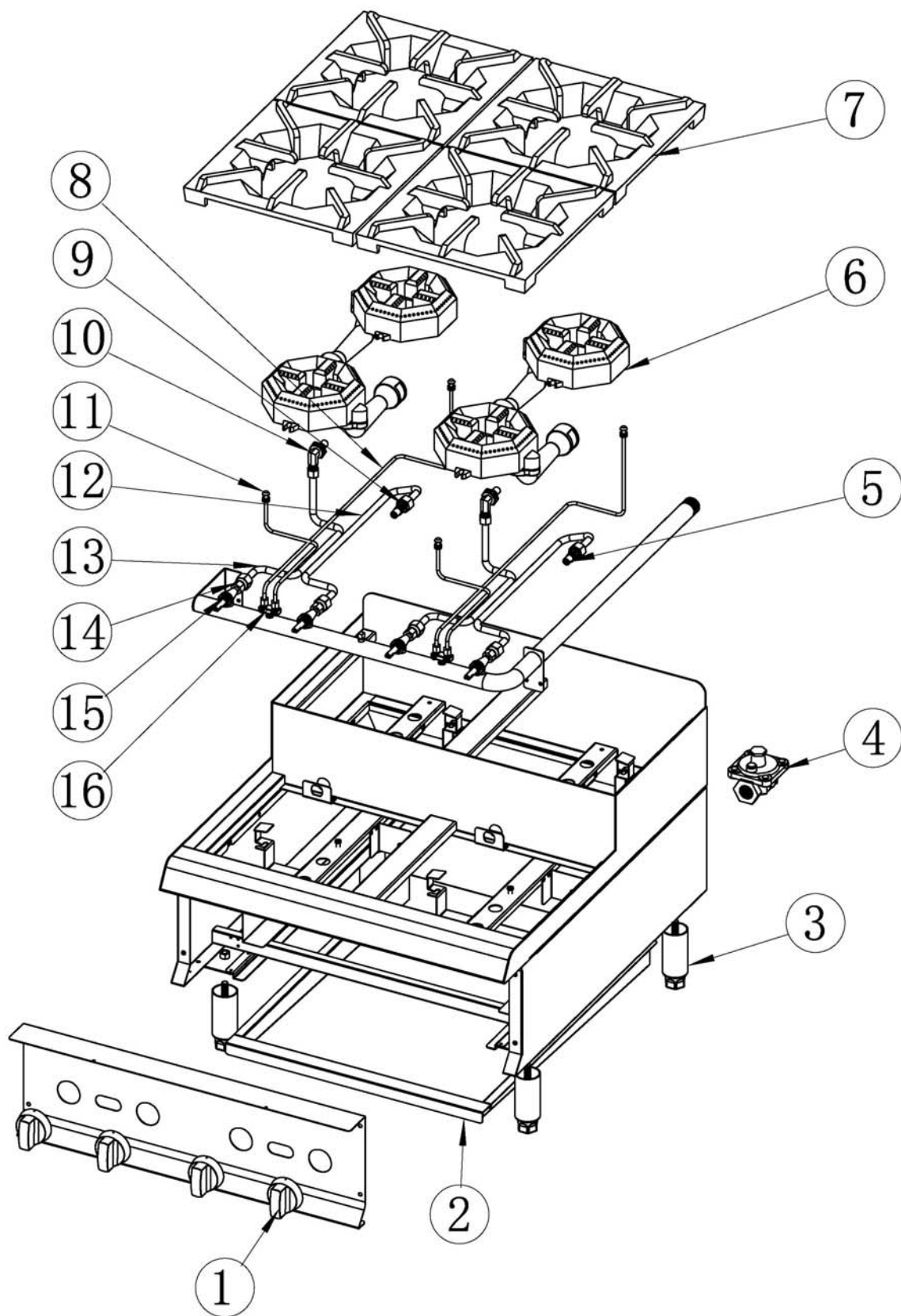
NOTE: THIS APPLIANCE MUST ONLY BE SERVICED BY AN AUTHORIZED AGENT.

NOTE: Parts protected by the manufacturer or his agent are not to be adjusted by the installer unless the installer is an authorized service agent.

If you have any questions or problems contact your nearest Service Representative.

EXPLOSION VIEW DRAWING

MODEL: CK-HPSU424



Spare Parts List

NO.	DESCRIPTION	MODEL	CODE	QTY
1	Dial	CK-HPSU212	06.05.1472429	2
		CK-HPSU424		4
		CK-HPSU636		6
2	Tray	CK-HPSU212	01.05.1029410	1
		CK-HPSU424	01.05.1029318	
		CK-HPSU636	01.05.1029365	
3	Foot	CK-HPSU212	01.02.1005373	4
		CK-HPSU424		
		CK-HPSU636		
4	Regulator	CK-HPSU212	01.22.1069501	1
		CK-HPSU424		
		CK-HPSU636		
5	Orifice	CK-HPSU212-NAT	01.20.1068643	2
		CK-HPSU424-NAT		4
		CK-HPSU636-NAT		6
		CK-HPSU212-LPG	01.20.1068652	2
		CK-HPSU424-LPG		4
		CK-HPSU636-LPG		6
6	Burner	CK-HPSU212	06.05.1472521	2
		CK-HPSU424		4
		CK-HPSU636		6
7	Grate	CK-HPSU212	01.03.1015096	2
		CK-HPSU424		4
		CK-HPSU636		6
8	Pilot pipe assy.-Rear	CK-HPSU212	01.24.1071026	1
		CK-HPSU424		2
		CK-HPSU636		3
9	Orifice connection-Front	CK-HPSU212	01.18.1067402	1
		CK-HPSU424		2
		CK-HPSU636		3
10	Orifice connection-Rear	CK-HPSU212	01.18.1067404	1
		CK-HPSU424		2
		CK-HPSU636		3

11	Pilot pipe assy.-Front	CK-HPSU212 CK-HPSU424 CK-HPSU636	01.24.1071015	1 2 3
12	Main pipe assy.-Front	CK-HPSU212 CK-HPSU424 CK-HPSU636	06.05.1473192	1 2 3
13	Main pipe assy.-Rear	CK-HPSU212 CK-HPSU424 CK-HPSU636	06.05.1473193	1 2 3
14	Valve connection	CK-HPSU212 CK-HPSU424 CK-HPSU636	66.04.1820085	2 4 6
15	Valve	CK-HPSU212 CK-HPSU424 CK-HPSU636	01.20.1068502	2 4 6
16	Pilot valve	CK-HPSU212 CK-HPSU424 CK-HPSU636	01.20.1068508	1 2 3



Cooking Performance Group
Lancaster, Pennsylvania
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Limited Warranty

Cooking Performance Group Cooking Equipment Models:

Griddles: G15, G24, G36, G48, G15T, G24T, G36T, G48T

Char broilers: CBL15, CBL24, CBL36, CBL48, CBR15, CBR24, CBR36, CBR48

Hot Plates: HP212, HP424, HP636, CK-HPSU212, CK-HPSU424, CK-HPSU636

Fryers: CF15, CF30

All new Cooking Performance Group Griddles, Char broilers, Hot Plates, and Fryers used for commercial purpose are warranted against defects in materials and workmanship under normal use and maintenance. The Warranty runs for one year from the date of original installation and is for the benefit of the original purchaser only. All other warranties, expressed or implied, statutory or otherwise, including without limitation any implied warranty of merchantability for fitness for purposes are excluded. The seller shall in no event be liable for direct, indirect or consequential damages in connection with Cooking Performance Group commercial products.

Exclusions

The following conditions are not covered by warranty:

- Equipment damage or equipment failure occurs because of accident, carelessness, lack of proper set-up, supervision when required, or if the equipment is installed or operated in any manner contrary to the installation and operating instructions.
- Equipment damage or equipment failure due to improper installation, improper utility connection or supply, and problems due to ventilation.
- Equipment that has not been used appropriately, or has been subject to misuse, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, or act of God.
- Equipment that has the model number or serial number removed or altered.
- Equipment that has been changed, altered, modified or repaired by other than an

Authorized Service Agency. Cooking Performance Group shall not be held liable for any damages to any person or property which may result from the use of the equipment thereafter.

This warranty does not apply to, and Cooking Performance Group is not responsible for, any warranty claims on products sold or used outside of the contiguous United States.

This equipment is intended for commercial use only. Warranty is void if equipment is installed in other than commercial applications.